

HACHATZER

Chef Restaurant

Lunch at Hachatzer

Selection of our homemade salads served with bread
Each additional salad – NIS 8

Appetizers

- Charcoal-grilled eggplant with almond tahini and preserved lemon
32
- Chicken & goose liver pâté (marinated in brandy) served with fennel and tomato jam on toast
36
- Mediterranean salad – lettuce, cherry tomatoes and red onion with whole tahini and sesame
30
- Jerusalem salad – tomatoes, onion, and coriander with/without hot pepper
30
- Endive salad – arugula, pears, grilled beets and candied pecans in a balsamic vinaigrette
34
- Caesar salad – hearts of lettuce, croutons and Ortiz anchovies
36
- Chorizo sausages and mustard on a bed of arugula leaves
36
- Tuna sashimi – red tuna in ginger and chili caramel served over a fennel, citrus and mint salad
46
- Sweetbreads – served with grilled tomato, fire-roasted potatoes, eggplant cream and red wine sauce
52

Entrees

- Seared fillet of sea bream with roasted potatoes, tomato and spinach,
served with chimichurri and truffle aioli
86
- Salmon in an Asian vinaigrette glaze, with shimeji mushrooms and green beans
82
- Chicken liver in wine sauce served with mashed potatoes
65
- Chicken breast served with cherry tomatoes, eggplant, olives and basil with a hint of balsamic vinegar
64
- Flame-grilled spring chicken served with fire-roasted potatoes and fried onion
72
- Risotto of sweetbreads, Jerusalem artichokes and mushrooms in beef stock
62
- Entrecote kebab served over Moroccan-style eggplant salad and tahini
64
- “Minute steak” – seared sirloin strips in a balsamic reduction with mashed potatoes and fried onion
82
- Entrecote – flame-grilled steak served with/without red wine sauce and arugula salad
90
- Veal assado in a barbeque, orange and ginger sauce
84
- Fresh rigatoni pasta in olive oil, roasted peppers, olives and capers
58
- Eggplant ravioli served with a Tuscan pesto and pine nut sauce
62